

ZERO OTTO NOVE - ARMONK

MENU

Selected Menu

Our Specialities



Party Package

\$65.00 per person includes a three course served meal

Antipasti

Mozzarella Caprese

Roasted peppers, fresh mozzarella, tomatoes, basil

Fave, Carciofi and Cacio

Sautéed fava beans, artichoke & cacio cheese

Primi Piatti

Orecchiette con Broccoli Rabe

Orecchiette pasta sautéed with broccoli rabe, pecorino, and almonds

Radiatori in Cartoccio

Radiatori pasta cooked in tinfoil with Porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiana reggiano

Secondi Piatti (Choice of)

Veal Scallopine

Sautéed Veal medallions with zucchini, Sun dried peppers, speck prosciutto, fontina and white wine sauce

Salmone

Grilled salmon served with sliced potatoes , asparagus and lentils

Pollo Scarpariello

Spicy chicken on the bone (dark meat) sautéed with sausage, rosemary & white wine

Dolce

Tiramisu with Biscotti and Coffee or Tea



Lunch

\$75.00 per person includes a three course served meal

Antipasti

Fried Calamari

Lightly battered fried squid & Fra diavolo sauce (for the table)

Mozzarella Caprese

Roasted peppers, fresh mozzarella, tomatoes, basil

Parmigiana di Melanzane e Zucchini

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Primi Piatti

Orecchiette con Broccoli Rabe

Orecchiette pasta sautéed with broccoli rabe, pecorino, and almonds

Mafalde Porcini

Mafalde pasta sautéed with parmesan cheese and fresh mushrooms

Secondi Piatti (Choice of)

Branzino Acquapazza

Filet branzino baked with fresh parsley, garlic & cherry tomatoes

Pollo Scarpariello

Spicy chicken on the bone (dark meat) sautéed with sausage, peppers & white wine

Veal Scallopine

Sautéed Veal medallions with zucchini, Sun dried peppers, speck prosciutto, fontina and white wine sauce

Dolce

Tiramisu with Biscotti and Coffee or Tea



Dinner

\$80.00 per person includes a three course served meal

Antipasti

Fave, Carciofi and Cacio

Sautéed fava beans, artichoke & cacio cheese

Mozzarella Caprese

Roasted peppers, fresh mozzarella, tomatoes, basil

Parmigiana di Melanzane e Zucchini

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Primi Piatti

Orecchiette con Broccoli Rabe

Orecchiette pasta sautéed with broccoli rabe, pecorino, and almonds

Radiatori in Cartoccio

Radiatori pasta cooked in tinfoil with Porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiana reggiano

Secondi Piatti

Pollo Scarpariello

Spicy chicken on the bone (dark meat) sautéed with sausage, rosemary,white wine

Brasato alla Peroni

Short ribs braised in a Peroni beer sauce with cherry peppers & topped with gorgonzola

Branzino Acquapazza

Filet branzino baked with fresh parsley, garlic & cherry tomatoes

Dolce

Assorted desert platter and Coffee or Tea



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TRATTORIA

📍 55 Old Rte 22, Armonk, NY 10504, United States
📞 914-273-0089

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MENU



Party Package



Lunch



Dinner

Pizza

Margherita \$22

Tomato sauce, fresh mozzarella, parmigiano & basil

Caprese \$20

Mozzarella, oregano, cherry tomatoes and fresh arugula and parmigiana

Marinara \$17

Tomato sauce, oregano, basil, capers, garlic, anchovies & olives (no cheese)

Napoletana \$15

Tomato sauce, garlic, basil & oregano (no cheese)

Diavola \$20

Tomato sauce, fresh mozzarella & spicy soppressata

Quattro Formaggi \$21

Smoked mozzarella, gorgonzola, fontina & fresh mozzarella

La Vincenzo \$20

Fresh mozzarella, gorgonzola, cherry tomato, porcini & basil

La Carminuccio \$19

Tomato sauce, pancetta, parmigiano cheese, basil & spices

La San Matteo \$20

Fresh mozzarella, Sausage broccoli rabe

Quattro latte \$22

Mozzarella, Goat cheese, fontina and parmigiana with black truffle purée

La Riccardo \$22

Butternut squash puree, smoked mozzarella, spicy pancetta & basil

La Cirilo \$22

Butternut squash puree, cream of truffle, mushrooms & fresh mozzarella

Antipasti

Antipasto Freddo \$19

Mortadella, soppressata, finocchio, marinated eggplant, ricotta salata, green olives & spicy Sicilian pecorino

Polipo alla Griglia \$19

Grilled octopus with fresh sliced tomato, capers, cannellini beans, & olive oil

Parmigiana di Melanzane e Zucchine \$16

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Polpettine, Polenta & Caprino \$15

Small meat balls, spicy tomato sauce, polenta & goat cheese

Mozzarella Caprese \$15

Roasted peppers, house made mozzarella, tomatoes, basil & marinated mushroom

Insalata Di Rucola \$12

Arugula tossed with a lemon infused olive oil with shaved parmigiana

Insalata Di Caprino e Pera \$13

Mixed greens with a balsamic vinaigrette, grilled pears and crumbled goat cheese

Insalata Di Tre Colore \$13

Arugula, Fennel, Radicchio all tossed with a blood orange vinaigrette

Insalata di Mare \$23

Shrimp, scallops, scungilli, octopus, squid, clams & calamari

Gamberi Fagioli \$16

White cannellini beans sautéed with shrimps, tomatoes and onion and balsamic glaze



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Barbabietole e Burrata \$18

Red and yellow beets with burrata cheese in a light balsamic drizzle and arugula

Fave, Carciofi and Cacio \$16

Sautéed fava beans, artichoke & cacio cheese

Calamari Fritti \$20

Fried Calamari and cherry peppers with a diavola sauce

Zuppe

Pasta e Fagioli \$16

Short pasta,cannellini beans, prosciutto & parsley

Cocozza \$15

Purée of Butternut squash, with angel hair pasta and parmigiana

Primi Piatti

(Gluten-free pasta available upon request)

Rigatoni Salernitana \$25

Baked rigatoni with meatballs, soppressata, ricotta, mozzarella, sliced egg & tomato sauce

Risotto Pescatore \$27

Arborio rice with calamari, cuttlefish, shrimp, scallops, clams & a touch of tomato sauce

Rigatoni con Broccoli Rabe \$24

Rigatoni with with broccoli rabe, toasted almonds and spicy pecorino

Radiatori in Cartoccio \$25

Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiano reggiano

Linguine con Vongole \$25

Linguini pasta served in a white wine sauce with garlic, parsley and Mediterranean clams

Penne Con Salsiccia \$24

Penne pasta with crumbled sausage, smoked mozzarella and blistered cherry tomatoes

Please notify your server of any food allergies.

Secondi Piatti

Brasato alla Peroni \$32

Short ribs braised in a Peroni beer sauce with cherry peppers & topped with gorgonzola

Costatelle di maiale \$31

Organic Berkshire pork chop butterflied and sautéed with white wine, cherry peppers

Costata di Vitello \$44

Veal chop parmigiana breaded and pan fried with tomato sauce & melted mozzarella

Veal Scallopine \$31

Veal medallions with Zucchini, Sun dried peppers, fontina and light white wine sauce

Pollo Scarpariello \$28

Organic Chicken on the bone (dark meat) sautéed with sausage, white wine, lemon juice & rosemary

Pollo Capriciosa \$26

Breaded Chicken breast with marinated tomatoes, Mozzarella, pesto and arugula

Pollo Francese \$26

Chicken cutlet dipped in egg and sautéed with white wine, lemon and sliced potatoes

Bistecca alla Salernitana \$30

Grilled skirt steak served with marinated eggplant, sweet cherry peppers, Arugula & shaved pecorino



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Pesce

Zuppa di Pesce	\$32	Salmone	\$31
Served assorted seafood cooked in tomato sauce		Grilled king salmon served with Brussel sprouts and onions, on a bed of cold spinach	

Contorni

Broccoli di Rapa	\$12	Patatee al Forno	\$11
Sautéed in garlic & olive oil		Fire roasted potatoes with olive oil and rosemary	
Cavolfiori Stufati	\$11		
Sautéed cauliflower with bread crumbs			

Cocktails

Cynar Blvdier	\$16	Garden Spritz	\$16
Barrel aged Buffalo Trace, Cynar 70, Antica Carpano		Chandon’s Sparkling cocktail made with herbs, spices and macerated orange peel.	
Modo Mulo	\$16	Pera	\$16
Belvedere blackberry lemon grass vodka, Lemon, Ginger beer		Belvedere Pear ginger vodka, Pear nectar, St. Germaine	
Zucchero	\$16		
Ketel one Cucumber mint vodka, Lemon, Cranberry and Prosecco splash			

By The Glass

Pinot Noir - Decoded	\$12	Super Tuscan - Centine	\$14
Fresh aromas of red cherries and raspberries		Delicate aroma of small red berries. Plum flavors and hints of winter spice	
Chianti Riserva Castelina	\$14	Cabernet Sauvignon - Twenty Acres	\$13
Very well balanced and harmonious on the palate with medium structure		Deep, dark and alluring with wild blackberry and tobacco notes	

Sparkling/Whites/Rosé

Rose’ - Le Baron	\$12	Sauvignon Blanc - Sterling	\$13
Refreshingly dry rosé made entirely from estate grown sangiovese. Cherry and wildflower aromatics with a light dust of earth and spices		Bright and crisp with fragrant passion fruit and fresh floral aromas	
Prosecco - Ai Galli	\$11	Chardonnay - HESS	\$14
Lemon flavors, with a pleasant acidity and freshness		Pear aromas, vanilla spice and tropical fruit notes, refreshingly acidity with	



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Rose’ Prosecco - Caposaldo \$12

Burst of bright citrus, berry notes, clean and sweet finish

Pinot Grigio - Caposaldo \$12

Medium-bodied with a fresh palate, tangy tropical fruit accompanied by dry floral notes

Gavi \$14

Full and yet delicate with spring flowers and fresh fruit. subtle citrus and pleasantly cool

Birre

Allagash Brewing \$8

Belgian style wheat

Peroni \$8

Pale lager

Capn Lawrence \$8

Pale Ale

Sloop Brewing \$8

Juice bomb IPA

Bottled

Corona Extra - Lager \$8

Heineken 00 \$8

Heineken - pale Lager \$8

Pale Lager

Coors Light \$8

Light Lager



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Party Package



Lunch



Dinner

Pizza

Margherita \$22

Tomato sauce, fresh mozzarella, parmigiano & basil

Caprese \$20

Mozzarella, oregano, cherry tomatoes and fresh arugula and parmigiana

Marinara \$17

Tomato sauce, oregano, basil, capers, garlic, anchovies & olives (no cheese)

Napoletana \$15

Tomato sauce, garlic, basil & oregano (no cheese)

Diavola \$20

Tomato sauce, fresh mozzarella & spicy soppressata

Quattro Formaggi \$21

Smoked mozzarella, gorgonzola, fontina & fresh mozzarella

La Vincenzo \$20

Fresh mozzarella, gorgonzola, cherry tomato, porcini & basil

La Carminuccio \$19

Tomato sauce, pancetta, parmigiano cheese, basil & spices

La San Matteo \$20

Fresh mozzarella, Sausage broccoli rabe

Quattro latte \$22

Mozzarella, Goat cheese, fontina and parmigiana with black truffle purée

La Riccardo \$22

Butternut squash puree, smoked mozzarella, spicy pancetta & basil

La Cirilo \$22

Butternut squash puree, cream of truffle, mushrooms & fresh mozzarella

Antipasti

Antipasto Freddo \$22

Mortadella, soppressata, finocchione, marinated eggplant, ricotta salata, green olives & spicy Sicilian pecorino

Mozzarella Caprese \$18

Roasted peppers, house made mozzarella, tomatoes, basil & marinated mushroom

Insalata di Mare \$26

Shrimp, scallops, scungilli, octopus, squid, clams & Calamari

Calamari Fritti \$24

Lightly battered calamari with cherry peppers & Fra diavola sauce

Gamberi Fagioli \$19

White cannellini beans sautéed with shrimps, tomatoes and onion and balsamic glaze

Parmigiana di Melanzane e Zucchini \$19

Eggplant and zucchini parmigiana with mozzarella & tomato sauce

Polpettine, Polenta & Caprino \$19

Small meat balls, spicy tomato sauce, polenta & goat cheese

Insalata Di Rucola \$15

Arugula tossed with a lemon infused olive oil with shaved parmigiana

Insalata Di Caprino e Pera \$16

Mixed greens with a balsamic vinaigrette, grilled pears and crumbled goat cheese

Insalata Di Tre Colore \$16

Arugula, Fennel, Radicchio all tossed with a blood orange vinaigrette



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Polipo alla Griglia \$22
Grilled octopus with fresh sliced tomato, capers, cannellini beans, & olive oil

Fave, Carciofi and Cacio \$19
Sautéed fava beans, artichoke & cacio cheese

Barbabietole e Burrata \$21
Red and yellow beets with burrata cheese in a light balsamic drizzle and arugula

Zuppe

Pasta e Fagioli \$17
Short pasta, cannellini beans, prosciutto & parsley

Cocozza \$16
Puree of butternut squash with angel hair pasta and parmigiana reggiano

Primi Piatti

(Gluten-free pasta available upon request)

Rigatoni Salernitana \$28
Baked rigatoni with meatballs, soppressata, ricotta, mozzarella, sliced egg & tomato sauce

Rigatoni con Broccoli Rabe \$28
Rigatoni with broccoli rabe, toasted almonds and spicy pecorino

Radiatori in Cartoccio \$28
Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, bread crumbs & shaved parmigiano reggiano

Linguine con Vongole \$28
Linguini pasta served in a white wine sauce with garlic, parsley and Mediterranean clams

Orecchiette con Cavolfiore \$26
Little ear shaped pasta served with sun dried peppers, Guanciale, cauliflower, spicy pecorino and breadcrumbs

Bucatini Cacio E Pepe \$26
Tubular Spaghetti sautéed with pecorino romano cheese, fresh ground black pepper and artichoke hearts

Penne Con Salsiccia \$26
Homemade penne pasta served with crumbled sausage, smoked mozzarella and cherry tomatoes

Risotto Pescatore \$30
Arborio rice with calamari, cuttlefish, shrimp, scallops, clams & a touch of tomato sauce

Secondi Piatti

Brasato alla Peroni \$34
Short ribs braised in a Peroni beer sauce with cherry peppers & topped with gorgonzola

Costatelle di Maiale \$33
Organic Berkshire pork chop butterflied and sautéed with white wine, cherry peppers

Costata di Vitello \$46
Veal chop parmigiana breaded and pan fried with tomato sauce & melted mozzarella

Veal Scallopine \$32
Grilled Veal medallions with zucchini, Sun dried peppers, fontina and light white wine sauce

Pollo Scarpariello \$28
Organic Chicken on the bone (dark meat) sautéed with sausage, white wine, lemon juice & rosemary

Pollo Capriciosa \$28
Breaded Chicken breast with marinated tomatoes, Mozzarella, pesto and arugula

Pollo Francese \$26
Chicken cutlet dipped in egg and sautéed with white wine, fresh lemon and sliced potaoes

Bistecca alla Salernitana \$32
Grilled skirt steak served with marinated eggplant, sweet cherry peppers, Arugula & shaved pecorino



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MENU

Pesce

Zuppa di Pesce \$34
Served assorted seafood cooked in tomato sauce

Salmone \$33
Grilled king salmon served with Brussel sprouts and onions, on a bed of cold spinach

Branzino \$36
All’ Aqcua Pazza a filet of Mediterranean Seabass sautéed with white wine, parsley, clam juice and cherry tomatoes

Ask About Our Market Fish Special

Contorni

Broccoli di Rapa \$14
Sautéed in garlic & olive oil

Cavolfiori Stufati \$13
Sautéed cauliflower with bread crumbs

Patate al Forno \$13
Fire roasted potatoes with olive oil and rosemary

Spinaci \$13
Sautéed spinach in garlic & olive oil

Cavoletti di Bruxelles \$13
Fire roasted Brussel sprouts with olive oil

Please Notify Your Server Of Any Food Allergies.



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